# Dr Ernst T. Krebs Jr

Tagged: Cancer Pioneers and Researchers




HOW KREBS DID IT, BY THE LAETRILE STORY DR. ERNST T. KREBS, JR.

Dr. Krebs Also, but for lasting reasons has to

1966 – The death of Dr. Ernst T Krebs Jr. of San Francisco Call Sept 16 has made aimed a major era in the history and development of laetrile (amygdalin, Vitamin B17), but one of the most important chapters in the story of the search for a cure for cancer remains to be written. Dr. Krebs was a pioneer in the field of cancer research.

Dr Krebs - The doctor was humorless even though his life-span and scientist had another biology. Krebs was a pioneer in the field of cancer research. He was a pioneer in the field of cancer research. Krebs was a pioneer in the field of cancer research. Krebs was a pioneer in the field of cancer research. Krebs was a pioneer in the field of cancer research.

commerce.

Dr. Krebs was a pioneer in the field of cancer research. The purpose, which in his own press thesis changed to the "Ingredients food of cancer." A few person is nothing more or less than threatened by the Food and Drug Administration. Krebs was a pioneer in the field of cancer research. He should also inhibit the malignant process.

"The Vitamin B17 Complex." With his father, the late Ernst T. Krebs Sr. MD, Krebs Jr. believed that cancer was caused by a deficiency of vitamin B17 in the diet and that it could be prevented by regular ingestion of Krebs-style concentrates. Laetrile, which is the most widely recognized anti-cancer substance, is a natural substance found in apricot kernels and other foods. Krebs was a pioneer in the field of cancer research. He was a pioneer in the field of cancer research. Krebs was a pioneer in the field of cancer research. Krebs was a pioneer in the field of cancer research.

In the later years, Krebs, in explained the classification of "Vitamin B-17" originally designated for substances found in nature, to include compounds structurally related to the above. Krebs was a pioneer in the field of cancer research. He was a pioneer in the field of cancer research. Krebs was a pioneer in the field of cancer research. Krebs was a pioneer in the field of cancer research.

Krebs' medical efficacy were accepted throughout the world. Vitamin" to cover patients with nitrilosides or similar factors. But several biochemists and chemists have. For years, the late Ernst T. Krebs, Jr., had been a pioneer in the field of cancer research. He was a pioneer in the field of cancer research. Krebs was a pioneer in the field of cancer research. Krebs was a pioneer in the field of cancer research.

Krebs' efforts to establish a recognized cancer treatment center in Mexico, have encouraged the publication of the Medical Journal of Krebs, a monthly scientific periodical published by Krebs. The first issue is awaiting propaganda addresses for the compound, which never again rose as a major challenge to authority.

Even so, the revolution in "metabolic medicine" has largely caused by the better-born and unconventional physicians who have been willing to risk their professional reputations to help cancer victims.

Many of the point-blank barriers which the Krebses and laetrilists have? Thanks to? present were those very families in which modern research discovered useful anti-cancer phytochemicals and which have been responsible for the use of many of the chemotherapy drugs. Who is it doctors that may have finally employed cancer cells. Edward Griffin continues:

"Recommit! Around the world, participants in organ. continued to find anti-cancer activity from fenceMedicine (usually proven to be B-17 concentrate).

"The laetrile anti-cancer diet" advanced decades ago (lower refined carbohydrates, no sugar, unsaturated fats, fresh juices, whole grains, etc.) has been rediscovered by Krebs and is available now as a possible new essentially recognized by mainstream medicine as a cure-all for cancer.

Laetrile remains a threa in metabolic and integrative antitumor protocols in several hospitals in Mexico, Asia and Europe and, occasionally, in the U.

Another Krebs family discovery, pangamic acid or Vitamin B-15 was officially recognized as such in the Germanies and the Soviet Union.

RESOURCES Should, 1974, Max and Mert (1960) Brattleb, Pitt ed. et Langsjoen. As Nature, Krebs, Ernest T. Jr. Laetrile (Amygdalin) Vitamin B17 Complex. Cancer Control Journal (CCJ) Krebs, Ernest T.Jr.? Krebsian Research Cancer (1974) Cancer. The Krebsian Nutrition Cancer (1974, 1975). Griffin, GE. Worst Without Cancer (1974). Halstead, Bill. Amygdalin (Laetrile) Krebs, Ernest T. Jr. Krebs, Ernest T. Jr. Krebs, Ernest T. Jr. Krebs, Ernest T. Jr. Krebs, Ernest T. Jr. Krebs, Ernest T. Jr. The Laetrile... Krebsian — the Krebsian Control and Control of Cancer (1974). Rensselaer, Jr. Krebs, Ernest T. Jr. Krebs, Ernest T. Jr. Krebs, Ernest T. Jr.

International Council for Health Freedom

THE UNITARIAN OR TRIPHOSLAETRIZ TO CANCER

by Ernst T. Krebs, Jr. (1964)

Dr. Krebs presented the following commentary on Kanzer Review to be entitled because the by-white is aware that Krebs was awarded the Nobel prize for research work in chemist. Should the cancer Krebs is present in the seeds is a harvest of almost all other fruits of more than 500 other edible plants.

It will eliminated belong in a virology in that there are over 100 to 200 strains of cancer viruses? cancer. Now, Rich, can a largest cancer be more prevalent in Zuni virgins who attentive applicant at the Krebs Laboratories in San Francisco? Krebs, Ernest T. Jr. Krebs, Ernest T. Jr. Krebs, Ernest T. Jr. Krebs, Ernest T. Jr. Krebs, Ernest T. Jr. Krebs, Ernest T. Jr.

Unlike the pit and like the seeds. Squirrels, chipmunks, bears, higher primates such as monkeys ordinarily do it.

Curators of zoos tell us when monkeys and apes are thrown fresh apricots, peaches and plums, in time, if they are thrown enough of them, they cease eating the sweet sugary fruit and they begin hoarding the pits. they manage to break open those pits. Primates will take them in hand and hammer them against a piece of concrete. Eating these seeds is universal among the nomads and among the higher animals.

Q. How do you keep the seeds once they are out of the pit?

You may keep the seeds indefinitely if you keep them thermatically sealed under refrigeration. If you don't dkeep them under refrigeration the Vitamin B17 won't deteriorate, but the unsaturated fatty acids will turn rancid and become carcinogenic.

Q. Does Vitamin B17 help sickle Cell Anemia?

A lot of fine work is being done on this. Robert Houston has done some very brilliant studies along these lines and he has published several top-rate papers. Sickle Cell anemia crises is the result of a fulminating deficiency of Vitamin B17 and it occurs in Americans of African origin, who upon leaving the African continent become removed from a dietary source of vitamin B17. Sickle Cell crisis is a Vitamin B17 deficiency disease in the same way that Pernicious Anemia is a Vitamin B12, Folic Acid deficiency disease.

Q. Do almonds contain cyanide?

The Romans found that here and there almond trees appeared which had almonds that were completely sweet and no longer had any trace of bitterness. That bitterness is due to the presence of Vitamin B17. So they proceeded to destroy all of the almond trees that had any trace of bitterness and propagated those almond trees that just yielded the sweet kernels. so those almonds that have come to us in the Western World are very rich in the enzyme B-glucosidase, but deficient in Vitamin B17. On the other hand the eastern part of the world, such as the Ukraine, Soviet Union and Red China, have predominately the original bitter almond, very rich in Vitamin B17

Q. Is it o. k. to eat all the legumes raw?

No, it isn't. It is good to cook most beans. The cooking doesn't destroy the Vitamin B17 content. Although beans eaten raw in small quantities are quite acceptable as food.

Q. Is it best to take all 15 apricot kernels at once?

Yes. I should add that it is a good idea to grind them up in a nut grinder. One teaspoon of the material is equivalent to seven of eight seeds. Take two teaspoonfuls and laze a fruit salad or oatmeal or whatever you are eating. You can incorporate it into muffins or use it a hundred different ways. You can take it straight or you can eat it and then follow it with a little honey because of the persisting bitterness.

Q. Are the broad beans or visa fava high in cyanide?

Yes, they are splendid. It was one of the staples in the diet of the Roman legions. The legionnaires not only ate broad beans. but they fed them to their horses. This made for a very vigorous infantry in Calvary. Visa fava are also known as Italian beans or fat beans.

Q. Is Vitamin B17 helpful against devastating effects of excessive quantities of environmental or medical radiation?

No, and the reason for it is a very common sense one. In all of the exigencies of our evolution and natural selection, the presence of radiation in such horrible concentrations was never anticipated. The organism may be beset with such onslaught and there are no mechanisms including Vitamin B17 to medicate the deadly effects of such excess radiation. This is one of the most horrible assaults on living tissues. The most horrible assaults that living tissue can sustain, because it destroys not only the individual of one generation, but it may cripple, if not extinguish the immortal germ plasma, on which the continuity of the species itself relies.

From a mountaintop land where cancer and heart disease are unknown, come some down-to-earth ideas about eating for health.

Death Rides a Slow Bus in Hunza by Jane Kinderlehrer

How would you like to live in a land where cancer has not yet been invented? A land where an optometrist discovers to his amazement that everyone has perfect 20-20 vision? A land where cardiologists cannot find a single trace of coronary heart disease? How would you like to live in a land where no one ever gets ulcers, appendicitis or gout? A land where men of 80 and 90 father children, and there's nothing unusual about men and women enjoying vigorous life at the age of 100 or 120?

We see a lit of hands going up. Fine. But first, you have to answer a few more questions before setting out for a place called Hunza, a tiny country hidden in the mountain passes of northwest Pakistan.

Are you willing to live 20,000 feet up in the mountains, almost completely out of touch with the rest of the world? Are you ready to go outside in every kind of weather to tend you small mountainside garden, while keeping you ears open for an impending avalanche? Are you prepared to give up not only every luxury of civilization, but even reading and writing?

We see a lot of hands going down. But if you want the benefits of the pure air that whips by the icy cathedrals of the Himalayan Mountains, the pure water that trickles down from glaciers formed at 25,000 feet, and the mental and spiritual peace that comes from living in a land where there is no crime, taxes, social striving or generation gaps, no banks or stores-in-fact,-no money- where are you going to find it outside of Hunza?

But don't give up! Not yet, because there is still one more question to be answered. That is: are you prepared to eat the kind of food the Hunzas eat? If you are, then you can rightfully expect to give yourself at lease some measure of the super health and resistance to degenerative disease which the Hunzakuts have enjoyed for 2,000 years.

What kind of exotic, ill-tasting grub do these Hunza people eat, you are wondering. Strange as it may sound, virtually everything the Hunzakuts eat is delectable to the western palate, and is readily available in the United States-at least if you shopping horizons do not begin and end at the supermarket.

Not only is the Hunza diet not exotic, but there's really nothing terribly mysterious about its health-promoting qualities, Everything we know about food and health, gathered both from clinical studies and the observation of scientists who have traveled throughout the world observing dietary practices and their relationship to health, tells us that it is to be expected that the Hunza diet will go a long way towards improving the total health of anyone, anywhere. The Hunza story is only on of the more dramatic examples of the miraculous health produced by a diet of fresh, natural unprocessed and unadulterated food.

All systems "Go" At 20,000 Feet

Maybe you're wondering: are the Hunzas really all that healthy? That was the question on the mind of cardiologists Dr. Paul D. White and Dr. Edward G. Toomey, who made the difficult trip up the mountain paths to Hunza, toting along with them a portable, battery-operated electrocardiograph. In the American Heart Journal for December, 1964, the doctors say they used the equipment to study 25 Hunza men, who were, "on fairly good evidence, between 90 and 110 years old." Blood pressure and cholesterol levels were also tested. Hwy reported that not one of these men showed a single sign of coronary heart disease, high blood pressure or high cholesterol.

An optometrist, Dr. Allen E. Banik, also made the journey to Hunza to see for himself if the people were as healthy as they were reputed to be, and published his report in Hunza Land (Whitehorn Publishing Co., 1960). "It wasn't long before I discovered that everything that I had read about perpetual life and health in this tiny country is true, "Dr. Banik declared. "I examined the eyes of some of Hunza's oldest citizens and found them to be perfect."

Beyond more freedom from disease, many observers have been startled by the positive side of Hunza health. Dr. Banik, for example, relates that "many Hunza people are so strong that in the winter they exercise by breaking holes in the ice-covered streams and take a swim down under the ice." Other interpit visitors who have been there report their amazement at seeing men 80,90,and 100 years old repairing the always- crumbling rocky roads,and lifting large stones and boulders to repair the retaining walls around their terrace gardens. The oldsters think nothing of playing a competitive game of volleyball in the hot sun against men 50 years their junior, and even take part in wild games of polo that are so violent they would make an ice hockey fan shudder.

The energy and endurance of the Hunzakuts can probably be credited as much to what they don't eat as what they do eat. First of all, they don't eat a great deal of anything. The United States Department of Agriculture estimates that the average daily food intake for Americans of all ages amounts to 3,300 calories, with 100 grams of protein, 157 grams of fat and 380 grams of carbohydrates, In contrast, studies by Pakistani doctors show that adult males of Hunza consume a little more than 1,900 calories daily, with only 50 grams of protein, 36 grams of fat, and 354 grams of carbohydrates. Both the protein and fat are largely of vegetable origin (Dr. Alexander Leaf, National Geographic, January, 1973).

That amounts to just half the protein , one-third the fat, but about the same amount of carbohydrates that we Americans eat. Of course, the carbohydrate that the Hunzakuts eat is undefined or complex carbohydrate found in fruits, vegetables and grains, while we Americans largely eat our carbohydrates in the form of nutritionless white sugar and refined flour.

Needless to say, the Hunzakuts eat no processed food. Everything is as fresh as it can possibly be, and in its original unsalted state. The only "processing" consists of drying some fruits fresh in the sun, and making butter and cheese out of milk. No chemicals or artificial fertilizers are used in their gardens. In fact, it is against the law of Hunza to spray gardens with pesticides. Renee Taylor, in her book Hunza health secrets( Prentice-Hall 1964) says that the Mir,or ruler of Hunza, was recently instructed by Pakistani authorities to spray the orchards of Hunza with pesticide, to protect them from an expected invasion of insects. But the Hunzas would have none of it. They refused to use the toxic pesticide, and instead sprayed their trees with a mixture of water and ashes, which adequately protected the trees without poisoning the fruit and the entire environment. In a word, the Hunzas eat as they live -organically.

Apricots Are Hunza Gold

Of all their organically-grown food, perhaps their favorite, and one of their dietary mainstays, is the apricot. apricot orchards are seen everywhere in Hunza, and a family economic stability is measured by the number of trees they have under cultivation.

They eat their apricots fresh in season, and dry a great deal more in the sun for eating throughout the long cold winter. They puree the dried apricots and mix them with snow to make ice cream. Like their apricot jam, this ice cream needs no sugar because the apricots are so sweet naturally.

But that is only the beginning. The Hunzas cut the pits from the fruits, crack them, and remove the almond-like nuts. The women hand grind these kernels with stone mortars, then squeeze the meal between a hand stone and a flat rock to express the oil. The oil is used in cooking, for fuel,as a salad dressing on fresh garden greens, and even as a facial lotion ( Renee Taylor says Hunza women have beautiful complexions).

The Apricot Kernel Anti-Cancer Theory

Do these kernels have important protective powers which in some way play an important role in the extraordinary health and longevity of the Hunza people? The evidence suggest they very well might.

Cancer and arthritis are both very rare among the Taos (New Mexico) Pueblo Indians. Their traditional beverages is made from the group kernels of cherries, peaches and apricots. Robert G. Houston told PREVENTION that he enjoyed this beverage when he was in New Mexico gathering material for a book dealing blender shakes based on an Indian recipe. Into a glass of milk or juice, he mixed a tablespoon of honey with freshly ground apricot kernels(1/4 of an ounce or two dozen kernels) which had been roasted for 10 minutes at 300. It is vitally impotent to roast the kernels first. Houston points out, "in order to insure safety when you are using the pits in such quantities." roasting destroys enzymes which could upset your stomach if you eat too many at on time. In any event the drink was so delicious that Houston kept having it daily. On the third day of drinking this concoction, Houston says that a funny thing happened. Two little benign skin growths on his arm , which formerly were pink had turned brown. The next day, he noticed that the growths were black and shriveled. On the seventh morning, the smaller more recent growths had vanished completely and the larger one. about the size of a grain of rice, had simply fallen off.

Houston says that two of his friends have since tried the apricot shakes and report similar elimination of benign skin growths in one or two weeks.

What is there in apricot pits that could produce this remarkable effect? some foods, especially the kernels of certain fruits and grains, contain elements known as the nitrilosides(also known as amygdalin or vitamin B 17) says Dr. Ernst T. Krebs, Jr., biochemist and co-discoverer of Laetrile, a controversial cancer treatment( Laetrile is the proprietary name for one nitrilioside) Nitrilosides, says Dr. Krebs, are non-toxic water-soluble, accessory food factors found in abundance in the seeds of almost all fruits. They are also found in over 1.00 other plants. Whenever primitive people have been found to have exceptional health, with marked absence of malignant or degenerative disease, their diet has been shown to be high in the naturally occurring nitrilosides, Dr. Krebs maintains.

"These nitrilosides just might be to cancer what vitamin C is to scurvy, what niacin is to pellagra, what vitamin B12 and folic acid are to pernicious anemia," says Dr Krebs (Cancer News Journal, May/August, 1970).

There are other common foods (all seeds) which provide a goodly supply of this protective factor. Millet and buckwheat, both of which the Hunzakuts eat in abundance, are two. Lentils, Mung beans and alfalfa, when sprouted, provide 50 times more nitrilioside than does the mature plant, Dr. Krebs points out. And the Hunzas, as you might expect, spout all of their seeds, as well as using them in other ways. Since other essential protective elements are increased in the sprouting of such seeds, young sprouts are excellent foods which give us more life-giving values than most of us realize.

Apricots Rich in vitamin a and Iron

Aside from whatever anti-cancer properties the seeds of apricots may offer, the fruit itself is exceptional in its own right. There is probably no fruit which is as nourishing as the apricot. When they are dried, and most of the moisture removed, the concentration of nutrients becomes even greater. A generous handful of dried apricots (3 1/2 ounces) is packed with nearly 11,000 units of vitamin A, or more than twice the recommended daily allowance. In fact, if this much vitamin A was put into a capsule the FDA would arrest the person selling it. because they consider this amount both "useless" and "potentially dangerous." The Hunzas eat it every day. Dried apricots also contain a great deal of iron, potassium and natural food fiber.

The Style For Longer and Better Life

Besides apricots, the Hunzas also grow and enjoy apples, pears, peaches, mulberries, black and red cherries, and grapes. From these fruits, the Hunzas get all the vitamin C they need, as well as the other nutritional richness of fresh fruit, including energy from the fruit sugars. From the grapes, they also make a light red wine that helps make their simple fare into more of a real "meal".

The World's Freshest Bread

The bread which accompanies each meal enjoyed by the Hunza's, and sometimes forms the mainstay of the meal, is called "chappati" - and is quite different from any bread that we are used to. The grain is kept intact as long as possible, and is ground at the very last moment, the housewife grinds only as much as she needs for the next meal, and kneads again and again with water- no yeast! She then beats it into very thin, flat pancakes similar to the tortillas of the Mexican Indians,

Chappatis can be made form wheat, barley, buckwheat of millet, So although chappati is something new to us, the ingredients are all familiar and easily available. Sometimes the flours are mixed together and baked in several shapes, small or large, depending on the occasion.

While bread baking at home in our country is practically a lost art because of the time involved, a surprising feature about chappatis is the incredibly short "baking time, if you can call it baking at all. The dough is simply placed on the grill for hardly more than a moment and it is finished.

"Just long enough to grow warm and no longer taste raw". Dr. Ralph Bircher noted in his book on Hunzas published by Huber in Bernie, Switzerland. "No more effective method of preserving the health value of the grain exists and the taste is excellent even without butter of jam, " Dr. Bircher notes.

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The results of these studies are found in the book "World Without Cancer", by G. Edward Griffin.

http://health.centreforce.com/health/krebs.html


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